



# TABOADELLA

1255

“We believe that the Dão is one of Portugal’s most emblematic and promising wine regions. It is home to great wines with a classic profile and enormous longevity, a unique territory that not only demonstrates the full potential of Touriga Nacional and Encruzado, but also of traditional Portuguese grape varieties. The region has a great history and certainly has a great future.

Welcome to Taboadella.” - Luisa Amorim



## TABOADELLA

### WHERE THE PAST AND FUTURE COMPLEMENT EACH OTHER

Dão is a classic Portuguese wine region and was the country's first demarcated wine region for unfortified wines. It was in this territory, shaped by mountain ranges, crystal-clear rivers and huge forests, that the Amorim family decided to strengthen its position in the world of wine. Taboadella has ancestral roots and over the coming years aims to become a leading reference for wine and wine tourism in the Dão region, which many commentators believe is Portugal's most promising wine region.

### THE TERROIR OF A GREAT WINEGROWING REGION

Landscape with gentle slopes, between mountain massifs, the Dão became Portugal's first demarcated region for still wines in 1908, in a context of huge upheaval in European viticulture – in the midst of the battle against phylloxera. Known as the Beira Alta Wine Region, in 1912, its geographical scope was extended to include 16 municipalities, which continue to be part of the demarcated region today. In 1933 it was divided into seven sub-regions.

The current Dão Demarcated Wine Region, located in the Beira Alta region, in a mountainous enclave in the northern centre of Portugal, is a territory of 376,000 ha with unique characteristics in the world, marked by high mountains and the confluence of several rivers, where only 5% of the land is dedicated to vineyards and wine production with Protected Designation of Origin.





Filled with ancient stories and magical forests, occupied by a hospitable and hardworking people and with several palaces and manor houses of Portuguese noble families, the Dão is a classic wine region. It has distinct lithological landscapes, with vineyards planted between 100 and 800 metres above sea level, most of which - more than 90% - are on rocky plateaus essentially of granitic origin, with good drainage and an average area per winegrower of 0.35 ha. This unique geomorphology gives rise to different micro-terroirs, thereby contributing to an enormous diversity of wine profiles, based on red grape varieties (10,683 ha) and white grape varieties (2,613 ha).

### **TOURIGA NACIONAL AND THE ANCIENT GRAPE VARIETIES**

Amongst the approximately 20 grape varieties recommended in the Dão region, that make a difference to the profiles of the Dão's great wines, the most important are endemic varieties, also exported to other regions, such as Touriga Nacional and Encruzado.

Touriga Nacional, an icon of Portuguese grape varieties, that has worldwide renown, originates in this region, in the village of Tourigo, in the sub-region of Besteiros, Tondela. It gives rise to a deep-coloured, full-bodied and well-structured red wine, rich in tannins and a concentrated and explosive flavour, rich in aromas of flowers and fruits. In turn, the Encruzado variety, also known as Salgueirinho, is almost exclusively cultivated in this region. Unlike other Portuguese grape varieties whose history dates back hundreds of years, Encruzado is relatively recent, with a documented history of about 70 years. It produces wines that are surprising by the elegance and complexity of their vegetable and floral aromas, revealing great freshness in the mouth with a long and persistent finish.



## ROMAN SOUL

Human occupation of Taboadella dates back to the 1st century. It occupies the site of a former *Villae Romana*, with a unique setting next to Ribeira das Fontainhas. It was originally an agricultural community consisting of several houses, a granary and other buildings, an important production unit for the Roman Empire, whose occupation strategy included the planting of vines in the lands conquered in the interior, as a form of territorial and cultural demarcation.

The grape press in a monolithic rupestrian boulder, built next to the vineyard, is one of the oldest historical remains of wine-making technology in the Dão region, demonstrating the importance of this economic asset, that was part of the military salary paid to Roman soldiers and a strategic site in that period.

## TABOADELLA IN SILVÃ DE CIMA

As a result of painstaking historical research, using records dating back to 1255, it was discovered that in the Middle Ages Taboadella was an estate owned by the rural upper class, with houses and agricultural buildings in a mixed forest of pine, oak and chestnut trees in the upper part of the parish of Silvã, which means “forest” in Latin.

Donated to aristocratic knights, Silvã de Cima passed to the Order of Christ and was later elevated to a municipality, when it received a charter from King D. Manuel, on August 20, 1504. The estate was highly attractive to several noble families, as demonstrated by the large stone coat of arms in the main house, surrounded by a secular garden that extends to the vineyards.





The location and size of the estate, nestled in an open valley, gives it added relevance in the definition of the land planning and ecology of the local landscape, marked by patches of olive groves, scrub and maritime pine, cork oak trees and other specimens from the Fagaceae family of trees and shrubs. The biophysical conditions of a true ecological mosaic which is strongly marked by the granitic formations which originated the local soils. The areas with less agricultural aptitude include woodlands with stone pine, cork, oak, cedar, linden and eucalyptus trees, with a series of gardens formed by mature trees and Mediterranean scrub, in sub-cover, including a clay-lined lake, used by a community of nesting royal ducks.

Taboadella has an ecological mosaic of diversified land use, that has tremendous biodiversity. The habitats associated with the forest ecosystems or inland rivers and lakes harbour numerous species of wild fauna: birds such as the titmouse and thrush, and birds of prey, such as the round-winged eagle and majestic herons; moles, squirrels, partridges and rabbits; various reptiles and amphibians, such as the Algerian psammodromus or the common frog. At night we see owls, tawny owls, eagle owls, bats, wild boars and foxes.

### **A UNIQUE 42 HECTARE VINEYARD**

Silvã de Cima is located in the heart of the Dão Demarcated Wine Region, in the sub-region of Castendo. It is here that we find Taboadella, an estate of very ancient origins which has a very promising future.

This unique 42-hectare vineyard, between the Vale do Pereiro and Vale do Sequeiro valleys, is marked by a triangular plateau that develops between 530 and 400 metres above sea level. It has gentle slopes inclined towards the southwest, with privileged solar exposure, to the south and west.



The mountain massif protects the vineyard from the mass of air from the Atlantic Ocean and from the harsh winds from Spain, thereby creating a transition climate between the sea and the apparently temperate mainland. There is a sharp drop in temperature during the autumn equinox and early rains and frosts usually occur in late spring.

Here, the traditional vineyards are not irrigated. They use a highly sustainable dry farming system, thereby perpetuating the ancestral quality and typicality of the 26 vineyard plots in an integrated production mode, characterised by an average density of 3500 plants per hectare and average production of 4000 kg per hectare.

The heart of Taboadella revolves around the old grape varieties and the parent vines: Jaen, Touriga Nacional, Alfrocheiro and Tinta Pinheira that have given rise to new vines throughout their lives.

The original plantings derive from very resistant vines, perfectly adapted to the terroir. In the 1980s, the vineyard was partially replanted, introducing new grape varieties, such as Tinta Roriz and Encruzado, Cerceal-Branco and Bical. Today, the average age of the vines is 30 years, but some are over 100 years old. The 42-hectare vineyard currently consists of 30.5 hectares of red grape varieties and 11.5 hectares of white grape varieties.

## **HOME TO GREAT WINES WITH A CLASSIC PROFILE AND TREMENDOUS LONGEVITY**

**Soil:** porphyroid-like granites with easy weathering

**Total agricultural area:** 48 hectares

42 hectares of continuous vineyard in integrated production

**Altitude:** 400 m to 530 metres above sea level | **Slope:** 3 a 15%

**Average age of the vines:** 30 years

**Number of plots:** 26 plots across 42 hectares

**Density:** 3500 plants per hectare

**Red grape varieties (30.5 ha):** Alfrocheiro 7% | Baga 1% | Jaen 16% | Tinta Pinheira 4% | Tinta Roriz 24% | Touriga Nacional 20%

**White grape varieties (11.5 ha):** Bical 5% | Cerceal 5% | Encruzado 18%

**Team:** 12 permanent employees

## **EXCEPTIONAL EDAPHOCLIMATIC CONDITIONS**

The Dão is a region with high altitudes in the lower zone of the North of Portugal, more precisely in the Planalto Beirão, surrounded by mountain massifs that protect it from external influences. Limited to the southwest by the Serra da Estrela (the highest mountains in mainland Portugal, almost 2,000 m above sea level) and the Serra do Açor, to the northwest by the Serra do Caramulo, to the northeast by the Serra da Nave, to the south by the Serra da Lousã and to the southwest by the Serra do Bussaco. The region is thereby defended both from mainland and maritime climatic influences, and from humid winds from the south. The individuality of the Dão region is due precisely to the nature and ruggedness of the terrain.

The ancient mountain ranges produce terroirs and micro-terroirs of great importance for the cultivation of vineyards. Despite a more temperate climate, it presents variations in the microclimate of the different wine sub-regions. The dominant influence is Mediterranean rather than Atlantic, with very high temperatures in the summer (easily exceeding 40° C) and temperatures below 0° C in the winter.



With exceptional edaphoclimatic conditions, in Taboadella there are almost always two seasons with frost. In the autumn equinox there is a sharp drop in temperature after the harvest. Before spring, there are usually early rains and frosts and as a result pruning is usually halted after the frost, typically in March, thereby slightly delaying the plant's vegetative cycle. The grapes are harvested entirely by hand in late September and early October and the harvest is always “à la carte”, in function of the maturity of each grape variety in each plot.

## **ORIGINAL SOILS AND DRY FARMING**

One of the most trendy current themes in the world of wine growing, associated to the concept of terroir, is the constitution and physical characteristics of the soil and the way in which both interact with other parameters, such as topography, solar exposure and altitude.

Like other terroirs in the world's most important wine regions, Taboadella benefits from tremendous interaction between the granite subsoil and its topography, with coarse elements associated to the steep slopes, that enable fast and deep drainage and flow, and a “effective” drainage of water from the soils, brought by the rains (15-20 mm) in the months of July, August and September even before the harvest, which do not have a major influence on the quality of production.

The Taboadella vineyard is planted in a porphyroid granitic soil, with easy weathering, which results in poorly evolved soils, with low water retention capacity and, normally, with a low arable layer. This soil composition results from the alteration of two types of Paleozoic granites: the oldest corresponds to a relatively altered granite, with fine to medium granularity, and the other is a coarse granite, including the dominant presence of centimetre-sized feldspar crystals.





layers of the soil are well drained so that the vines' roots (rhizosphere) are not saturated with water and therefore have access to breathable air (oxygen) found between soil particles, enabling absorption of nutrients.

The high temperatures recorded in Taboadella in the summer months, combined with drainage and freshness of the soil, enable slow and homogeneous maturation of the grapes. In this manner, the essential parameters for good grapes, that will produce good wines, evolve in a smooth and balanced way.

About 90% of the Dão's vineyards are located in granite soils that generally have low fertility, the rest are located in schist spots. Porphyroid granite, also known as "dente de cavalo" (horse tooth), consists of milky quartz (large crystals of pink or gray feldspar and generally black mica).

Seven different types of granitic soil have been identified in Taboadella, all of which have little evolution and low water retention capacity.

- 1.4 ha – Sandy and stratified with granite and brown fragments
- 4.71 ha - Sandy-silty and stratified, brown in colour
- 3.13 ha - Sandy-silty with dark brown horizontal elements
- 3.85 ha - Sandy, homogeneous, grey to brown in colour
- 0.79 ha – Brown-to-grey granular sandy
- 14.76 ha - Sandy, coarse with fragments of brown-coloured feldspar
- 13.36 ha - Silty-sandy, thick with brownish-grey colour





## THE WINERY IN HARMONY WITH NATURE

The new winery enables a symbiosis between sustainability and the future, with a strong connection to Nature, using natural materials such as wood and cork.

Designed by the architect Carlos Castanheira (a renowned Portuguese architect, recognised for his many works in natural materials, and several collaborations with Siza Vieira) with a simple and functional design, the 2500 m<sup>2</sup> building is perfectly framed in the forest plateau, next to the Ribeira das Fontainhas.

From the large balcony and tasting room, you can see the Taboadella's main building and embrace the magnificent vineyard in a single glance, as if you are enjoying a fine wine. Designed to maintain a balance between light and shade, the building enables natural sunlight to enter in precisely the right amount, to create the ideal environment and temperature.

With a current winemaking capacity of 290,000 litres per harvest, the two naves (winemaking and barrels) were designed to maintain a perfect balance between light and shade, enabling natural sunlight to enter in precisely the right amount, to create the ideal environment and temperature.

The structure's golden wood and its cork covering, which in the short term will take on a silver colour – assume imperative assumptions in ecology and sustainability, such as energy saving, wastewater management and solid waste sorting, as well as acoustic comfort and the well-being of those who work here.



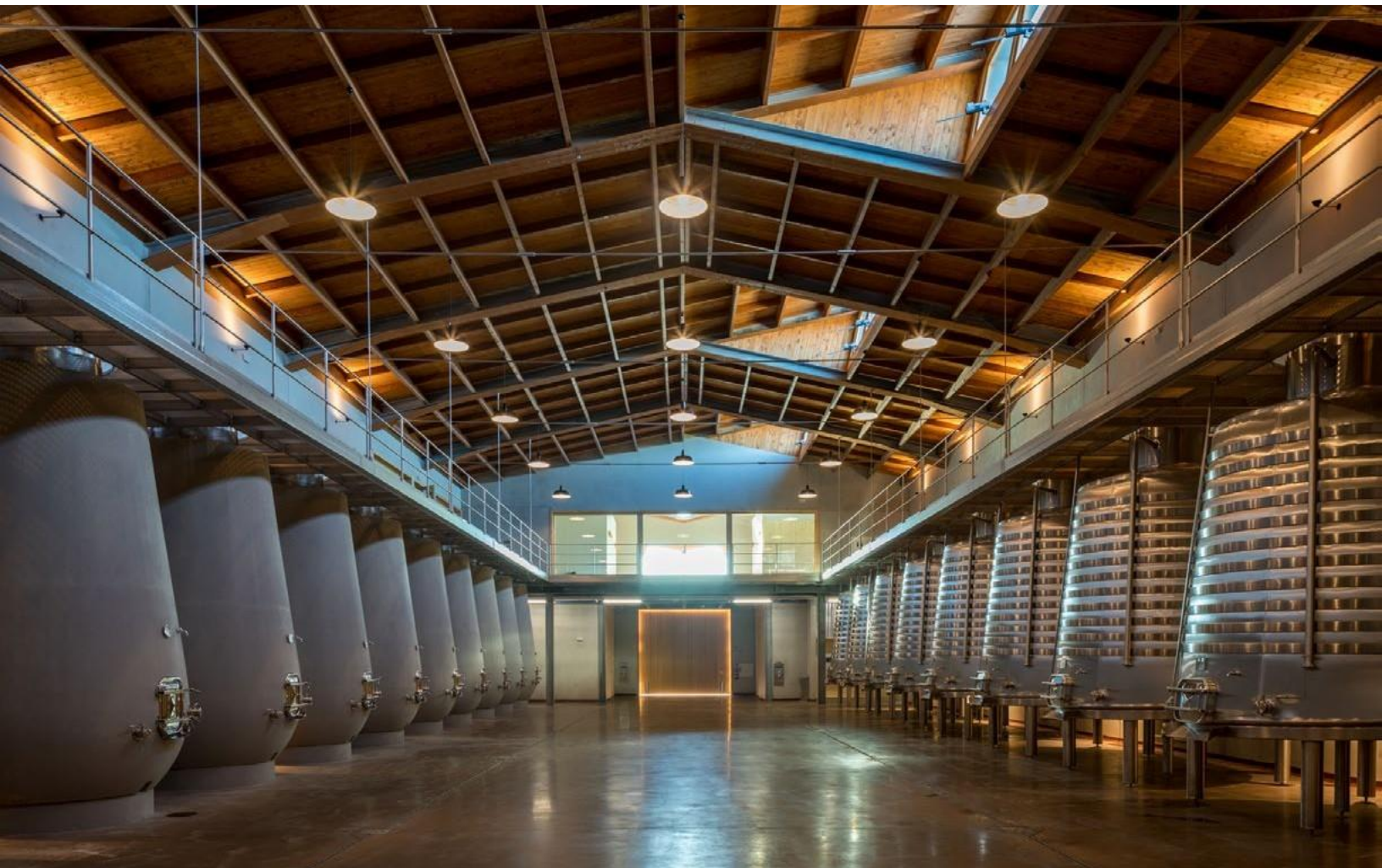


## PRECISION WINEMAKING IN THE FIRST NAVE, A VISION OF THE FUTURE IN THE DÃO

To the north, in the first winemaking nave, in the grape reception area, the grapes are sorted using two pieces of equipment: first on a vibrating mat, which makes it possible to remove all the insects and the dry, malformed or green grapes, and then on the visual selection mat where the perfect bunches of grapes are selected.

The key element of the winery is the Pellenc destemmer / crusher which, using mechanical vibration, enables the desired amount of grape seeds to be removed, in order to vinify wines with a smoother profile, avoiding more angular tannins. This equipment, combined with the centrifugal crusher, controls the intensity of the destemming process, by calibrating the grapes, separating the driest and greenest ones, which do not have perfect maturation. This state-of-the-art technology also makes it possible to measure the resistance of the grape skin and control the crushing intensity which makes all the difference in the case of Tinta Roriz (crushed at 950 cycles per minute / hertz) and Jaen (crushed at 1200 cycles per minute / hertz).

The rigour in the entire winemaking process is followed by the pneumatic presses, used for red and white grapes, wherein the pressing cycles are rendered inert through the addition of nitrogen, thereby avoiding the introduction of oxygen in the musts and preventing their aromatic degradation and early oxidation. In white grapes, the entire bunch is pressed at a low pressure (0.2 to 0.4 bars and segmentation of the musts by pH) and in the presses the pressing cycles are short and smooth, in order to avoid astringent and angular tannins.





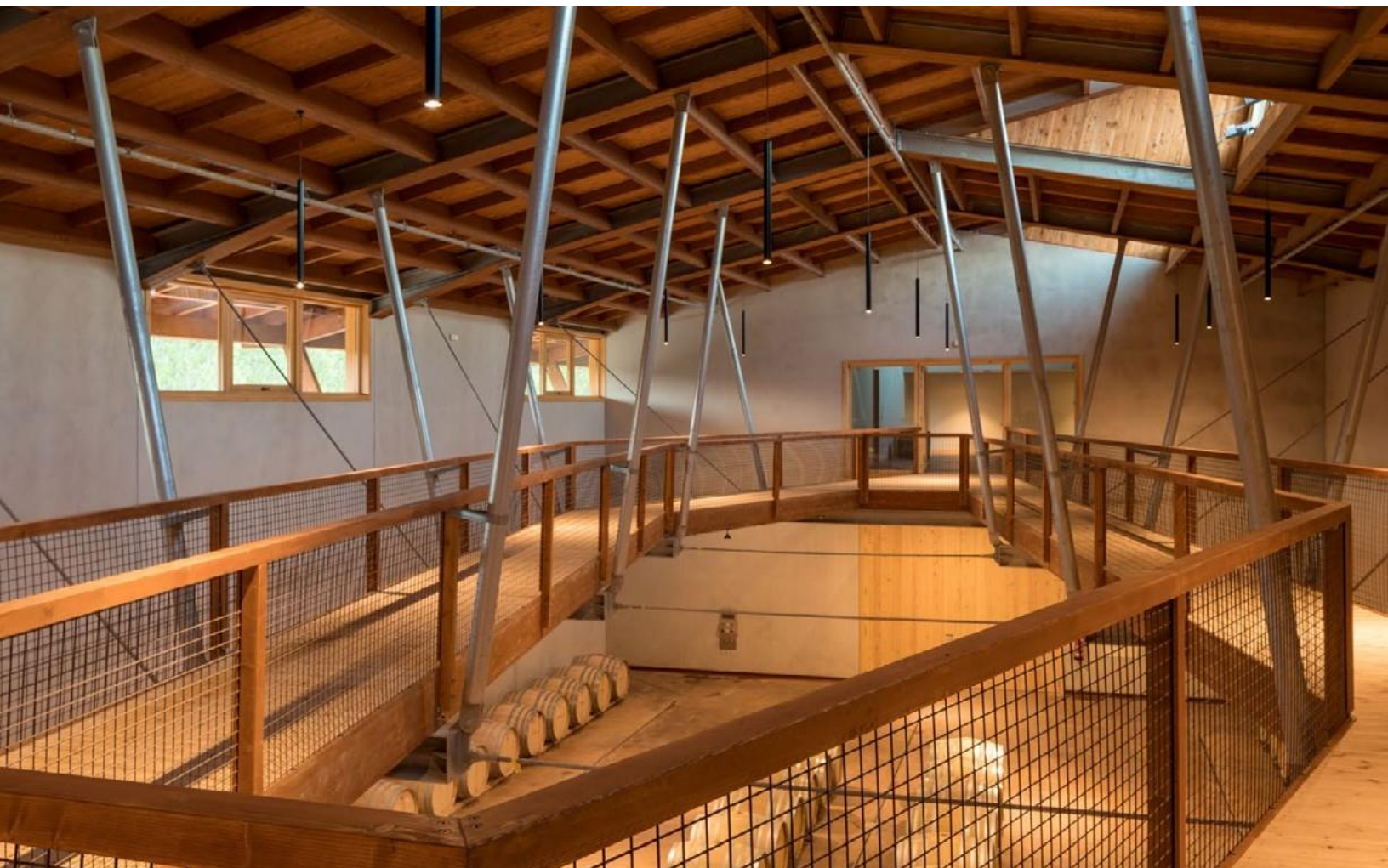
opt for OVNI (mass transport cars) which prevent tearing of the grape skins and breakage of grape seeds, which are then transferred to eleven Nico Velo 10,000 litre cement vats, 9,000 kg winemaking, which have mineral notes and finer and deeper textures. There are also ten 15,000-litre stainless steel conical vats for red wines/ 12 tons each, eight 8000-litre stainless steel vats for white wines / 10 tons each, corresponding exactly to the classic batches of the Taboadella terroir, where you feel that each harvest is guided by human hand, rather than the other way around.

## CONTEMPLATION IN THE BARREL TOP WALK

Visitors to the Adega da Taboadella quickly realise the precision of the gravity flow winemaking when they cross the Barrel Top Walk - a wooden walkway built high above the barrel room, with a maximum capacity for 500 barrels. The innovative architectural design provides a global perspective of the place where the wine is left to mature and gains its own expression over time, interacting with the space in an almost organic way.

On the other hand, the aging in exclusively French oak 500-litre barrels, produced between 180 and 200 years old, softens and lengthens the wines, giving greater complexity and perfection of the lots.

Once a year, Taboadella's winemaking team organises a visit to the specialized barrel-makers in France to choose their barrels, and take part in their toasting process, demanding greater aromatic precision and uniformity between them. The barrels are made exclusively from French oak and are between 180 and 200 years old.







These originate from the famous Tronçais and Bercé forests and are developed by about six barrel-making companies, from Burgundy and Bordeaux, resulting in unique winemaking objects, avoiding the dominance of a single source of oak, degree of toasting and barrel-making.

## WINES WITH IDENTITY

Taboadella wines come from a historic terroir with a unique genetic heritage that ensures slow maturation of the grapes and leaves a mark of great elegance, giving rise to classic wines of great complexity and freshness, a unique character that only Taboadella can endow.

“Considerable study of classic wine regions such as the Dão, confirms that the grape variety is of fundamental importance. Although we feel that we would like to highlight our genetic heritage, there would also have to be room for wines of high ancestry, blended wines that aren’t just born in the vineyard, but also in the landscape, with the particular and patient care that allows us to recover the essence of nature from the past and design eight wines with a remarkable typicality for the future, while maintaining the classic character of the Dão” - Luisa Amorim

## VILLAE

The Villae are blended unoaked wines that highlight the character of the Taboadella grape variety. Intense, they are delicately scented, lighter, with soft tannins and refreshing acidity.



**Taboadella Villae Branco** (white) - the exuberance and transparency of the Encruzado grape variety, combined with the delicate floral aromas of Bical and the austerity of Cercial, made it possible “to design” a Villae white wine that has a unique profile and vibrant acidity - a beautiful testimony to the original terroir.

**Taboadella Villae Tinto** (red) - made from four distinctive grape varieties, the Villae red wine is a differentiated lot that may be described as a “perfect marriage”. The Tinta Roriz grape variety endows structure and muscle, Jaen reveals its natural dynamism, Alfrocheiro brings minerality and Tinta Pinheira reveals the aromas of the forest and woods.



## **CAEMENTA**

Caementa is the wine that revives the tradition of cement (caementa in Latin) in the Dão region in a contemporary version. Its fermentation and ageing in NicoVelo cement tulips made it possible to create a transparent, elegant, mineral brilliant and fresh wine, full of energy with a vibrant acidity and textured body.



Taboadella Caementa is a rosé wine that awakens our senses and represents a classic expression of the Dão region with a firm, well-defined profile.



## MONOVARIETAL RESERVA

These wines talk about identity - the Dão region, character, perfume, fluidity, adaptability, complexity and affinity with wood. At Taboadella we intend to show the potential of each of the classic grape varieties. The Monovarietal Reserva wines result from a limited selection of grapes from each parcel, producing wines with identity that allow us to discover the uniqueness and the finest expression of each variety that unequivocally show its origin.

**Taboadella Encruzado Reserva** - Encruzado, also known as Salgueirinho, is an endemic grape variety from the Dão region. Cultivated in the sheltered highlands of Taboadella's vineyard, in granites that have metamorphosed over hundreds of thousands of years, this lot of wines shares the special care taken with the Encruzado grape variety. The delicate cultivation of the Encruzado vines requires increased attention during the growing season, delivering tremendous rewards - the wine is firm and exuberant, with a silky texture, linear structure and notable depth. It is a wine of the present and future.

**Taboadella Alfrocheiro Reserva** - the Alfrocheiro grape variety first emerged in Portugal and in the Dão region after the phylloxera epidemic and finds its natural territory in this region. We do not know of any foreign or national origins of this grape variety, but it was once known as the "Tinta Francesa de Viseu" (= French red grape variety from Viseu). It is a very rare, high-altitude grape variety, that teaches us to produce small amounts and respect its fragility, in order to obtain firm, delicate and structuring tannins.



**Taboadella Jaen Reserva** - with Jaen we discover the Iberian Peninsula in Portugal (an identity associated with the Mencia grape variety). The breezy altitudes of the Dão region foster succulent, bluish fruits and white spices. Taboadella's gentle slopes deliver this modernity. Jaen is one of the estate's treasures, offering the delight of fruity and intense aromas, combined with allspice, placing this grape variety in another dimension. The wine's beautiful structure, supported by soft, fine and coated tannins, is perfectly combined with its tense and delicate body.

**Taboadella Touriga Nacional Reserva** - Touriga Nacional is the international icon of Portuguese grape varieties. It originated in the region where it finds its greatest expression - the Dão. At Taboadella it is grown close to the ground, and sparkles in the sunlight - a great example of its natural acidity in this exceptional terroir. It allows us to detect the violets whose aroma lingers in our memory, in complementarity with the notes of high altitude, black spice and the quartzitic aroma of wet granite, offering surprising complexity.





## GRANDE VILLAE

The Grande Villae are wines with a rare classic structure, a reference to the Roman soul of Taboadella and a tribute to its ancestry. Possessing unparalleled balance, they masterfully reflect the exclusivity of their terroir.

**Taboadella Grande Villae Branco (white)** - a classic territorial wine, linked to the estate, offering an unfiltered expression of Taboadella's wonderful terroir, "as we idealised it when we first arrived".

With almost indescribable aromatic complexity, it is a great white wine that is firm, with a silky texture and refined linearity. With high concentration, it is a magnificent wine with a vibrant acidity that only the Dão region can offer, with a long, persistent and very precise finish.

**Taboadella Grande Villae Tinto (red)** - the Grande Villae red is a heritage wine, with a strong and generous personality, which reveals the riches of the Taboadella estate - that has always produced red wines with complex intensity and very elegant structure. It is also a wine of the future, that surprises us through its energy, amplified by its notable minerality and where we sense the call of the terroir with each gulp - the pure expression of granite, and the persistence and subtle elegance of the grape varieties cultivated in the highlands, which respect the memory of the land.



## THE IMAGE OF TABOADELLA

Eduardo Aires was responsible for creating the image of Taboadella. His design of the labels based is inspired by the geographic, geological, telluric and built heritage of the territory.

“At Taboadella we found unique architectural aspects in several columns that influenced us to the point of extracting a T from their outline, with marked and pronounced serifs”, explains Eduardo Aires, who this year won the European Design Awards with the image created for the Herdade Aldeia de Cima.

Based on this geometric code, the rest of the alphabet was drawn and the word Taboadella was spelled with it, giving it a unique and original typographic character, influenced, as mentioned above, by an element of vernacular origin, uniting, in a consistent and symbolic manner, that which is observed (interior) and that which is projected (exterior), while at the same time the project is effectively rooted in its territory of origin





## **THE TEAM**

### **LUISA AMORIM**

Luisa Amorim was born in 1973 and is the CEO of Quinta Nova de Nossa Senhora do Carmo, in the Douro region, and Taboadella, in the Dão region. She has a BA Hons. degree in Marketing from ISAG - Higher Institute of Management and Administration and a BA Hons. degree in Hotel Management from EHTE and EHTP, complemented by various training courses in Hospitality at the Glion International Centre, in Marketing at UCI Communication - United States, and in Management at the Porto Business School. In 2000, Luisa Amorim began her professional career in the wine sector at the Burmester Port Wine cellars. At a personal level, she owns a farm in the Alentejo region, the Herdade Aldeia de Cima estate, located in the Serra do Mendro, which also produces wine. She is a director of several companies owned by Corticeira Amorim and Amorim Investimentos e Participações. In addition to her business activity, she is also the founder of the Bagos d'Ouro Association, and a member of the General Council of the Universidade Nova, Lisbon.

### **ANA MOTA**

Ana Mota, was born in 1972 and is Quinta Nova's production and sustainability director. She has a BA Hons. degree in Agronomic Engineering from the Escola Superior Agrária, Bragança Polytechnic Institute. In 2017, she participated in the Intensive Management Programme of Católica Porto Business School, at the Universidade Católica Portuguesa. She worked as a commercial technical delegate in a subsidiary of the Roullier Portugal Group. In terms of wine growing, she was technically responsible for all cultural operations and budget control and purchases of products and materials, at the Quinta de Cidrô and Quinta dos Aciprestes, both owned by the Real Companhia Velha. In May 2001, she started working at the Quinta Nova de Nossa Senhora do Carmo, in charge of viticulture. In July 2005, she also assumed the role of Production Director. In 2018 she joined the Taboadella project, as Production Director.

### **JORGES ALVES**

Awarded "Winemaker of the Year - 2018" by the Vinho Grandes Escolhas magazine, Jorge Alves has been in charge of winemaking at Quinta Nova de Nossa Senhora do Carmo since 2012, leading a team of four winemakers. In 2018, he also accepted the challenge of leading the winemaking activities at Taboadella, in the Dão region. Born in 1973, he has a BA Hons degree in Agronomy from Bragança Polytechnic Institute and a Post-Graduate degree in Winemaking from the Escola Superior de Biotecnologia, in Porto. He also attended the Master of Wine course, in London, from which he imported important concepts. He started his career in the Douro region, in the Adega Cooperativa de Alijó, and then worked in the Caves Transmontanas (Vértice) and the Quinta do Tedo, in 1997. Since 1999 he has co-coordinated the Quanta Terra project, together with his friend and winemaker, Celso Pereira.

### **RODRIGO COSTA**

The winemaker Rodrigo Costa has a BA Hons. degree in Agricultural Engineering from the University of the Azores and a Postgraduate degree in Biotechnology and Viticultural Innovation. He started his journey in the Dão region in 2006, at the Adega de Penalva do Castelo, where he was a consultant (viticulture and oenology) for several companies in the region. Since 2013, he has been a taster at the CVR Dão taster chamber, and a member of the governing bodies of the Enófilos do Dão brotherhood. He joined the Taboadella project in August 2018.

# **TABOADELLA**

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